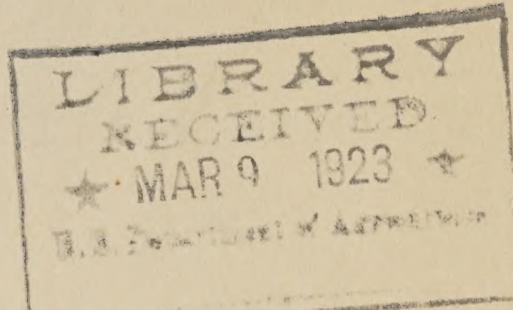


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DEMONSTRATION OF FOOD PRODUCTS

STATES RELATIONS SERVICE,

BUREAU OF PLANT INDUSTRY,

BUREAU OF ANIMAL INDUSTRY,

BUREAU OF AGRICULTURAL ECONOMICS

and

BUREAU OF CHEMISTRY,

U. S. DEPARTMENT OF AGRICULTURE,

Cooperating.

Explanatory Note.

The Office of Home Economics feels that it need offer no apology for the crudeness of facilities used for serving, since the work of this office is purely investigational and experimental and does not ordinarily include the serving of meals to guests. The office does not consider that its funds can be properly used for purposes of entertainment as such, but it cooperates most willingly and cordially with the Secretary of Agriculture and with these other offices of the Department, in this effort to demonstrate certain phases of the Department's work, before one of the most important associations which the Department could possibly entertain -- the American Agricultural Editors' Association.

List and Account of Items Included in Menu

1. Tangelos or "Squirtless grapefruit"

The tangelo is a hybrid between the tangerine orange and the grapefruit. Several of these hybrids, differing from one another are being grown commercially. The variety here served is the Sampson, the most important commercially of this group of hybrids. It is gradually gaining favor as a fancy fruit, combining the high color and thin skin of the tangerine with the sprightly flavor of the grapefruit.

2. Ham

These hams were taken from hogs fed soy beans 8 weeks, followed by corn and tankage 4 weeks; from hogs in the soft pork investigation work. The hams were pronounced medium soft by the regular grading committee and also classed the same by chemical analysis. They were in brine cure 58 days and smoked 2 days.

3. Jersey and Nancy Hall Sweet Potatoes

Owing to the highly perishable nature of the sweet potato in its raw state, its shipment to distant markets is attended with considerable risk. Improved methods in canning and storage of this product made by the department have resulted in a wider use of sweet potatoes. The Jersey potatoes are characterized by the dark brown skin and the Nancy Hall by the light and rather smooth skin. The former cook up dry while the latter are very moist. They are grown at the Arlington farm.

4. Dasheen Crisps

The dasheen is a fall maturing root crop from the subtropics being introduced into the Southern States by the department. Dasheens are similar to the white potato in composition except that they are drier and consequently contain a larger percentage of food material. They are shipped to northern markets to the extent of about ten carloads each season. The crisps served here were prepared by the Bureau of Plant Industry, being made by slicing the fresh corms and tubers with a fluted vegetable slicer and frying in deep fat.

5. Bread made from Kota wheat

Kota wheat is a hard spring wheat introduced from Russia by the department. While its chief merit is its marked resistance to black stem rust, it yields well, and makes good flour and good bread. This particular wheat comes from North Dakota where Kota is especially adapted.

6. Butter

This butter is known as sweet cream butter made by a process developed by the department while attempting to produce a butter for the Navy which would have long keeping qualities under adverse conditions. This product will retain the desired flavor for a year or even longer. This particular butter was made under department supervision at the Grove City, Pa., creamery where laboratory results are carried out on a large scale. So successful has been this process that millions of pounds each year are made and packed for the Navy at various creameries under the supervision of the department.

7. Jelly

Home-made pectin jellies from pineapples, peaches, and raspberries. Made in the Office of Home Economics.

8. Egg and canned tomato salad

Salad is prepared in the Office of Home Economics from tomatoes canned in that division. Eggs are from the Beltsville Farm, Office of Poultry Investigations.

9. Ice cream

This is all cream, ice cream containing 16 per cent fat, and flavored with a new apple oil. The cream mix was first pasteurized, then homogenized and aged for twenty four hours prior to freezing. The apple oil recently prepared by Dr. Powers of the Bureau of Chemistry is made to resemble the flavor of the McIntosh apple. A very small quantity of this oil is required for flavoring and can be produced commercially as cheaply as vanilla extract.

10. Sponge Cake

Made from hard winter wheat flour. Both cakes and pies may be equally well made from hard and soft winter wheat flour, provided the proper methods of manipulation are used.

11. Coffee

Cream for the coffee from the Dairy Division Experimental Farm, Beltsville, Md.

12. Jellied grapefruit peel

Made in the Experimental Kitchen by a recipe specially designed to keep the product tender and jelly-like in consistency.

13. Smyrna figs (The Leb Ingir or Calimyrna variety)

The successful culture of this type of fig is dependent on securing pollination through the agency of the fig insect (Blastophaga). The introduction of the male fig tree (caprifig) and the insect which breeds in the caprifig, after many years of failure, made possible the building of a new and thriving industry in California. More than a thousand tons a year of this variety are now produced in California.

14. Dates (Date of the Light)

This cane-sugar date, the production of which was formerly limited to certain of the Saharan oases, can be grown to perfection in a few of the hot, irrigated valleys of the Southwest. Climatic, soil, and variety studies made by the department both here and abroad are resulting in establishing this new fruit industry in this country.

15. Pistache nuts

This nut is known to most Americans only as a flavoring material, because of its scarcity and high cost when imported from Asia Minor. Experimentation with introduced varieties and stocks has resulted in a favorable start toward producing an American supply of this delicious nut in California and the Southwest. The best varieties, properly grown, are self-cracking, as in the specimens here served. Salted and roasted, they are preferred to almonds in regions where both nuts are grown.

Exhibits

Peanut bread

Bread made from a mixture of peanut and wheat flour, making a complete food. Ordinary bread made from wheat flour alone does not contain all of the elements necessary to form a complete food. The peanut flour supplements the wheat flour furnishing some of the essential proteins and vitamins that are lacking in the ordinary wheat bread.

Rice of the Delitus variety

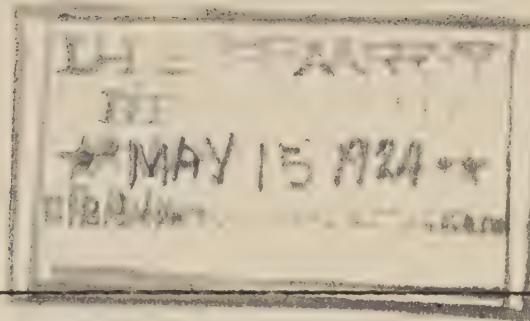
Delitus rice is a new variety produced by pure-line selection of the Rice Experiment Station, Crowley, La., which is conducted cooperatively by the Louisiana Agricultural Experiment Station and the department. Delitus is a long-grain rice which has an especially pleasing flavor.

Cassina

A new beverage made from a plant that grows wild in the South Atlantic and Gulf Coast regions from Virginia to Texas. The Indians used the plant in a crude way as did the people of the South during the Civil War, brewing the uncured leaves. The Bureau of Chemistry has developed a process of curing the leaves similar to that of tea. Cassina is just now being put on the market.

Bread from hard winter and spring wheat

Made in the Office of Home Economics contrasted with bread made from soft winter wheat by household methods.



DEMONSTRATION OF FOOD PRODUCTS

Luncheon Tendered Visiting Members of
THE NEW YORK FARMERS,

Thursday, May 15, 1924.

Bureaus of Home Economics,
Plant Industry, Animal Industry, Ag-
ricultural Economics, and Chemistry,
U. S. Department of Agriculture, co-
operating.

List and Account of Items Included in Menu.

1. Sliced Ham and Chicken Salad

This ham was cured by the farm method at the Department livestock farm in Beltsville, Md. Both the dried salt and the brine cures are represented here and one of the hams is from an "oily" hog such as results from feeding rations high in peanuts. Chickens from the Beltsville Farm.

2. Swiss Cheese Whole Wheat Sandwiches

Swiss Cheese made by experimental methods in the Dairy Division; combination of two cultures to give "eyes" (holes) and flavor. Milk clarified to improve eye-formation. Bread made from the whole wheat grain, except the chaff; this differs essentially from mixtures of bran and white flour made into so-called "Graham" bread.

3. Sweet Potatoes, Porto Rico Type

A moist, sugary variety, very popular in the South. The potatoes served are from a select high yielding strain. The variety is an especially good keeper and one of the most desirable so far as table qualities go.

4. Asparagus, Washington Variety

Asparagus rust seriously menaced the commercial industry early in its development but strains have been developed by breeding which are not only highly resistant to the rust disease but also superior to ordinary commercial varieties in vigor of growth and in size and tenderness of stalks. The Washington variety leads them all. Seeds and roots of this variety have been distributed to experiment stations and individuals in all States where asparagus is grown commercially.

5. Butter

This butter is known as sweet cream butter made by a process developed by the department while attempting to produce a butter for the Navy which would have long keeping qualities under adverse conditions. This product will retain the desired flavor for a year or even longer. This particular butter was made under department supervision at the Grove City, Pa., creamery where laboratory results are carried out on a large scale. So successful has been this process that millions of pounds each year are made and packed for the Navy at various creameries under the supervision of the department.

6. Ripe Barouni Olives

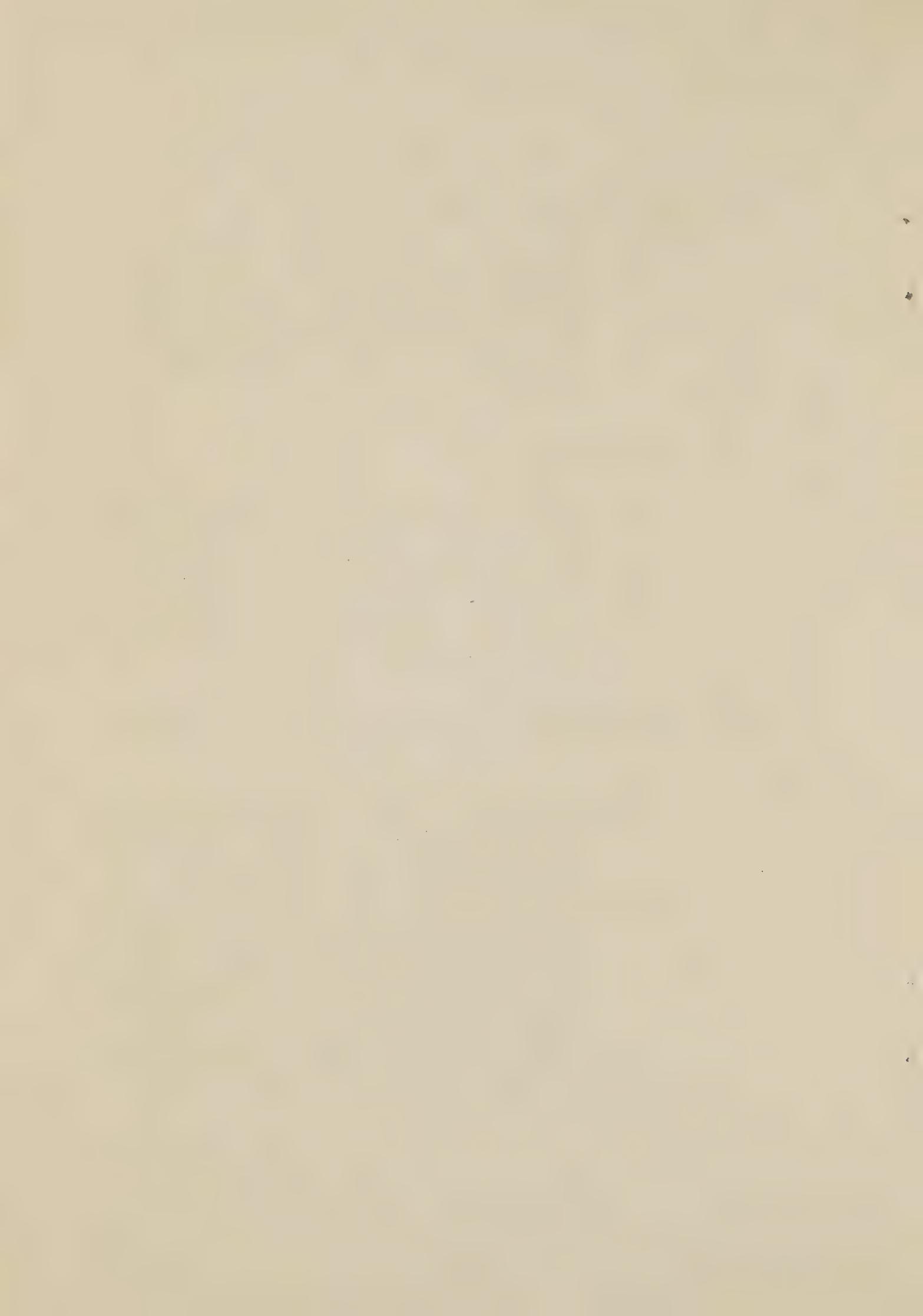
This variety was secured in Tunis and introduced in California where it is looked upon as being the most promising commercial variety of recent years and is being planted extensively.

7. Sweet Cider

This cider was made by a commercial firm according to the process developed in the Bureau of Plant Industry. Choice of varieties of apples used for blending and method used in clarifying the juices, are special features of this process.

8. Smyrna Figs (The Leb Ingir or Calimyrna variety)

The successful culture of this type of fig is dependent on securing pollination through the agency of the fig insect (*Blastophaga*). The introduction of the male fig tree (capri-fig) and the insect which breeds in the capri-fig, after many years of failure, made possible the building of a new and thriving industry in California. More than a thousand tons a year of this variety are now produced in California.



9. Dates

This cane-sugar date, the production of which was formerly limited to certain of the Saharan oases, can be grown to perfection in a few of the hot, irrigated valleys of the Southwest. Climatic, soil, and variety studies made by the department both here and abroad are resulting in establishing this new fruit industry in this country.

10. Cocoa-Raisin Bread

Ordinary raisin bread in which ten per cent of the flour, by weight, has been replaced by cocoa.

11. Dill Pickles

Put up according to regular commercial processes but kept in storage for three years.

12. Cyrstallized Jujubes

A common Chinese fruit which is being grown in California and the drier regions of other southern States.
Bureau of Plant Industry.

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13. Crystallized Grapefruit Peel

This formula for home manufacture of a confection from waste citrus peel was developed in the Bureau of Home Economics.

14. Cassina

A new beverage made from a plant that grows wild in the South Atlantic and Gulf Coast regions from Virginia to Texas. The Indians used the plant in a crude way as did the people of the South during the Civil War, brewing the uncured leaves. The Bureau of Chemistry has developed a process of curing the leaves similar to that of tea. Cassina is just now being put on the market.

15. Ice Cream

This is all cream, ice cream containing 18 per cent fat. The cream mix was first pasteurized, then homogenized. The latter process gives the ice cream its fine texture. The fresh strawberries were added to the mix.

16. Maltose Fondant

Candy made from "maltose" or corn sugar instead of the regular confectioners sugar. By means of a process worked out in the Bureau of Chemistry, corn now yields 33 pounds of the maltose sugar to the bushel. Various flavors may be added at will, as with other sweetening.

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